



U C O O K

— COOKING MADE EASY

Beef Milanese & Lemon Burnt Butter

**with a hard cheese and panko crust &
fluffy new potatoes**

Milanese is Italian schnitzel! This one's coated in a homemade crumb and soaked in a nutty browned butter sauce, infused with garlic and lemon. Seal this decadent deal with a leafy olive salad and baby potatoes.

Hands-On Time: 40 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Alex Levett

 **Easy Peasy**

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Ingredients & Prep

800g	Baby Potatoes <i>rinsed</i>
80g	Salad Leaves <i>rinsed</i>
100g	Pitted Kalamata Olives <i>drained & roughly chopped</i>
200g	Cucumber <i>sliced into half-moons</i>
2	Lemon <i>cut into wedges</i>
400ml	Panko Breadcrumbs
100ml	Grated Italian-Style Hard Cheese
160ml	Cake Flour
600g	Free-Range Beef Schnitzel (without crumb)
4	Garlic Clove <i>peeled & grated</i>
40ml	NOMU Provençal Rub
60ml	Balsamic Glaze

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Egg/s
Paper Towel
Butter

1. BOIL THE BABY POTATOES Place the rinsed baby potatoes in a pot of salted water over a high heat. Pop on a lid and bring to the boil. Once boiling, remove the lid and reduce the heat. Simmer for 20-25 minutes until cooked through and softened. Remove from the heat on completion, drain, and return to the pot. Cut in half once cool enough to handle, replace the lid, and set aside to keep warm until serving.

2. FRESH SIDE SALAD Place the rinsed salad leaves in a bowl with the chopped olives and cucumber half-moons. Squeeze in the juice of 4 lemon wedges, season to taste, and toss to combine. Set aside for serving.

3. PREP THE SCHNITZELS Whisk 3 eggs in a shallow dish with a tsp of water. In a second shallow dish, mix the breadcrumbs with the grated hard cheese. Prepare a third shallow dish containing the flour (seasoned lightly). Pat the beef schnitzels dry with some paper towel. Coat one schnitzel in the flour, then in the egg, and lastly in the cheesy crumb. When coating in the crumb, press it into the meat so it sticks and coats evenly. Make sure the schnitzel is fully coated in one mixture before moving on to the next. Dust off any excess in between coatings. Repeat with each schnitzel, then set aside until time for frying.

4. LEMONY BURNT BUTTER Place a large, nonstick pan over a low heat. Add in 100g of butter, the grated garlic, and the Provençal Rub. Bring to a simmer and stir for 4-5 minutes until foaming and golden brown. Remove from the heat on completion and squeeze in the juice of 4 lemon wedges. Season to taste, pour into a bowl, and set aside to cool slightly.

5. MAGNIFICENT MILANESE Return the pan to a medium-high heat with enough oil to cover the base. When hot, fry the schnitzels for 2-3 minutes per side until cooked through and crispy. Remove from the pan on completion and allow to drain on some paper towel. You may need to do this step in batches.

6. DINNER IS SERVED Dish up some warm baby potatoes alongside the golden beef Milanese and pour over the lemon and burnt butter sauce to taste. Serve the fresh salad on the side with drizzles of balsamic glaze. Bellissimo!



Chef's Tip

With its rich, nutty flavour, “burnt” (or brown) butter makes everything from pastas and vegetables to cakes and cookies taste better. While it’s easy to make, it can go from perfectly browned to burnt in no time at all, so watch it closely!

Nutritional Information

Per 100g

Energy	498kJ
Energy	119Kcal
Protein	8.9g
Carbs	13g
of which sugars	4.3g
Fibre	1.6g
Fat	1.8g
of which saturated	0.6g
Sodium	214mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within
4 Days